

## **Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.



1.4422  
N2107  
Reserve

# Institutional Feeding Managers Stewards-Chefs-Cooks

## ATTENTION PLEASE!

July 17, 1944

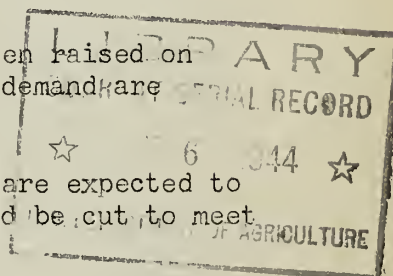
### NEWS TIPS.

Excerpts from a Washington letter prove valuable to all Industrial Feeding Managers, Restaurateurs, and Industrial Feeding Contractors in giving a clear picture of the meat situation for the month of July and what to expect in the future in regard to the meat supply.

The picture shows points re-established on choice cuts - leg, rib and loin of lamb and mutton.

In the beef group, the point value has been raised on more popular cuts of beef, while others less in demand are point free.

Veal is left point free because supplies are expected to increase about 25% in July. All pork cuts should be cut to meet all demands at a zero point value.



In view of this ration story, you, as Manager, will be wise to plan ahead, budget present ration points to meet emergencies and possible changes. An accurate check is essential. Then you know where you stand. A ration point record system is a method found to be most successful and used by one of the largest cafeterias in the Bay Area -- a system whereby a report is kept by checking withdrawals by pound and point from your food storage locker.

Menus including point free meat will help stretch ration points and make budgeting easier.

NEWS FLASH! -- Onions are in good supply in markets on the Pacific Coast. For the next month or two, we are asking the cooperation of all in helping to use the present onion supply to clear the market for the large crop coming up in August and September.

Around the Bay Area, the largest supply is Red Flats, which are not good storage onions. In Los Angeles, there are Spanish Sweeties and Yellow Onions, and the Washington Markets have a good supply of yellow and white.

(over)

WAR FOOD ADMINISTRATION OFFICE OF DISTRIBUTION

Industrial Feeding Section-Room 647-821 Market Street San Francisco, 3, California  
Telephone Exbrook 8381-Ex,47

Ways of including Onions in the daily menu are numerous:

Onion Soup  
Fried Potatoes and Onions  
Stuffed Onions  
Hot Meat and Onion Sandwiches  
French Fried Onions as side order of meat dish  
Onions in Salad

SHORT RIBS OF BEEF

Ingredients	S e r v i n g s		
	20	50	100
Short Ribs	5 - 12	20 - 60 Lbs.	40-60 Lbs.
Bacon (If Desired)	20 Slices	50 Slices	100 Slices
Onions	3	8	16
Tomato Juice	3 Cups	2 Qts.	1 Gal.
Mustard, prepared	3/4 Cups	1 Cup	2 Cups
Tobasco Sauce	1-1/2 Tsp.	1 Tbsp.	2 Tbsp.
Water or Stock	3 Cups	2 Qts.	1 Gal.
Salt	3 tsp.	1-1/2 Tbsp.	3 Tbsp.
Pepper	to taste	1/2 tsp.	1 tsp.

Cut the ribs into portions between the bones. Roll them in flour. Roast until brown. Add onions and sauce made from other ingredients. Place in oven and cook about three hours. Use flour to thicken if not using mustard. If bacon is used, put a slice of bacon around each serving of meat.

Serve with glazed carrots, potato balls and garnish with parsley.